

## **Three day executive training**

### **Preparation of chocolate and confectionery products**

**04.03.2024-06.03.2024**

#### **The technical sessions of the training will focus on:**

- Overall scenario of chocolate and confectionery products
- Unit operations in chocolate and confectionery processing
- Food safety, regulations and FSSAI certification standard and packaging for the fruit & vegetable based products
- PMFME Schemes.

#### **The hands on sessions of the training will cover:**

- Demonstration of fondant preparation techniques
- Demonstration of macarons, marshmallows
- Hands on session on preparation of caramel, hard candy
- Demonstration of jelly, jujubes
- Demonstration of chocolate and confectionery processing pilot plant
- Demonstration of different homemade chocolates
- Demonstration of peanut clusters/chikki
- Hands on session on preparation of chocolate covered confectionery